# USER'S GUIDE

MAYTAG®

**Installer:** Please leave this manual with this appliance.

**Consumer:** Please read and keep this manual for future reference. Keep sales receipt and/or cancelled check as proof of purchase.

Model Number

_ _ _ _ _ _ _ _ _

Serial Number

_ _ _ _ _ _ _ _ _

Date of Purchase

_____

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

If you have questions, call:

1-800-688-9900 (U.S.A.)
1-800-688-2002 (Canada)
1-800-688-2080 ( U.S. TTY for hearing or speech impaired)
(Mon.-Fri., 8 am-8 pm Eastern Time)
Internet: http://www.maytag.com

***For service information, see page 17.***


SAFETY . . . . . Pages 1-2

SURFACE COOKING . . . . . Pages 3-5

OVEN COOKING . . . . . Pages 6-10

CARE & CLEANING . . . . . Pages 11-14

BEFORE YOU CALL . . . . . Page 15

WARRANTY . . . . . Page 17

GUIDE DE L'UTILISATEUR . . . Page 18

GUÍA DEL USUARIO . . . . . Page 36


Form No. A/04/01 Part No. 8113P290-60 MAYTAG ONLINE http://www.maytag.com 74005907 Litho U.S.A.

# IMPORTANT SAFETY INSTRUCTIONS

**Read and follow all instructions before using this appliance** to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance. Use appliance only for its intended purpose as described in this guide.

**To ensure proper and safe operation:** Appliance must be properly installed and grounded by a qualified technician.

**WARNING:**

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

*WARNING:* **To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.**

To check if device is properly installed, look underneath range with a flashlight to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

## IN CASE OF FIRE

Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

- **Cooktop:** Smother fire or flame in a pan with a lid or cookie sheet.

  **NEVER** pick up or move a flaming pan.

- **Oven:** Smother fire or flame by closing the oven door.

Do not use water on grease fires. Use baking soda, a dry chemical or foam-type extinguisher to smother fire or flame.

## GENERAL INSTRUCTIONS

**WARNING: NEVER** use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

If appliance is installed near a window, precautions should be taken to prevent curtains from blowing over surface elements.

**NEVER** use appliance to warm or heat the room. Failure to follow this instruction can lead to possible burns, injury, fire, or damage to the appliance.

**NEVER** wear loose-fitting or hanging garments while using the appliance. Clothing could catch utensil handles or ignite and cause burns if garment comes in contact with hot heating elements.

To ensure proper operation and to avoid damage to the appliance or possible injury, do not adjust, service, repair or replace any part of the appliance unless specifically recommended in this guide. Refer all other servicing to a qualified technician.

**NEVER** store or use gasoline or other combustible or flammable materials in the oven, near surface units or in the vicinity of this appliance as fumes could create a fire hazard or an explosion.

To prevent grease fires, do not let cooking grease or other flammable materials accumulate in or near the appliance.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in a steam burn. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth which could easily touch hot heating elements and ignite.

Always turn off all controls when cooking is completed.

**NEVER** heat unopened containers on the surface unit or in the oven. Pressure build-up in the container may cause container to burst resulting in burns, injury or damage to the appliance.

**NEVER** use aluminum foil to line drip bowls or cover oven racks or oven bottom. This could result in risk of electric shock, fire, or damage to the appliance. Use foil only as directed in this guide.

Aerosol-type cans are EXPLOSIVE when exposed to heat and may be highly flammable. Do not use or store near appliance,

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers, stove top grills or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of this appliance.

## COOKTOP

**NEVER** leave surface units unattended especially when using high heat. An unattended boilover could cause smoking and a greasy spillover can cause a fire.

This appliance is equipped with different size surface elements. Select pans with flat bottoms large enough to cover element. Fitting pan size to element will improve cooking efficiency.

If pan is smaller than element, a portion of the element will be exposed to direct contact and could ignite clothing or potholder.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop or oven service without breaking due to the sudden change in temperature. Follow utensil manufacturer's instructions when using glass.

Turn pan handle toward center of cooktop, not out into the room or over another surface element. This reduces the risk of burns, ignition of flammable materials, or spillage if pan is accidently bumped or reached by small children.

## Coil Elements (Select Models)

To prevent damage to removable heating elements, do not immerse, soak or clean in a dishwasher or self-clean oven. A damaged element could short resulting in a fire or shock hazard.

Make sure drip bowls are in place as absence of these bowls during cooking could damage wiring.

Protective Liners: Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.

## Glass-Ceramic Cooktop (Select Models)

**NEVER** cook on broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean cooktop with caution. Some cleaners can produce noxious fumes if applied to a hot surface. If a wet sponge, cloth, or paper towel is used on a hot cooking area, be careful to avoid steam burn.

## Deep Fat Fryers

Use extreme caution when moving grease pan or disposing of hot grease. Allow grease to cool before attempting to move pan.

## Oven

Use care when opening door. Let hot air or steam escape before removing or replacing food.

For proper oven operation and performance, do not block or obstruct oven vent duct. When oven is in use, the area near the vent may become hot enough to cause burns.

Always place oven racks in desired locations while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot element in oven.

## Self-Cleaning Oven

Clean only parts listed in this guide. Do not clean door gasket. The gasket is essential for a good seal. Do not rub, damage, or move the gasket.

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils to prevent excessive smoking, discoloration of the oven racks or possible damage to utensils.

Wipe up excessive spillovers, especially greasy spills, before the clean cycle to prevent smoking, flare-ups or flaming.

It is normal for the cooktop to become hot during a clean cycle. Therefore, avoid touching the cooktop, door, window or oven vent during a clean cycle.

## Heating Elements

**NEVER touch surface or oven heating elements, areas near elements, or interior surfaces of oven.**

Heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements, areas near elements, or interior surfaces of oven until they have had sufficient time to cool.

Other potentially hot surfaces include: Cooktop, areas facing the cooktop, oven vent, and surfaces near the vent opening, oven door, areas around the door and oven window.

## Child Safety

**NEVER** leave children alone or unsupervised in area where appliance is in use or is still hot.

**NEVER** allow children to sit or stand on any part of the appliance as they could be injured or burned.

**CAUTION: NEVER** store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on appliance, door or drawer to reach items could damage the appliance or be burned or seriously injured.

Children must be taught that the appliance and utensils in or on it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

## Ventilating Hoods

Clean range hood and filters frequently to prevent grease or other flammable materials from accumulating on hood or filter and to avoid grease fires.

Turn the fan on when flambéing foods (such as Cherries Jubilee) under the hood.

## Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including carbon monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle by opening a window and/or door in the room where the appliance is located.

**IMPORTANT NOTICE REGARDING PET BIRDS:** Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated non-stick cookware may be equally harmful.

# SURFACE COOKING

## SURFACE CONTROLS

Use to turn on the surface elements. An infinite choice of heat settings is available from LOW to HIGH. The knobs can be set on or between any of the settings.

### SETTING THE CONTROLS

1. Place pan on surface element.
2. Push in and turn the knob in either direction to the desired heat setting.
   - ➢ The backguard is marked to identify which element the knob controls. For example, this graphic indicates right front element.
3. After cooking, turn knob to OFF. Remove pan.

### SURFACE INDICATOR LIGHTS

There is an indicator light located on the control panel. When any of the surface control knobs are turned on, the light will turn on. The light will turn off when the surface elements are turned off.

**CAUTION:**

### Before Cooking

- ➢ Always place a pan on the surface unit before you turn it on. To prevent damage to range, never operate surface unit without a pan in place.
- ➢ **NEVER** use the cooktop as a storage area for food or cookware.

### During Cooking

- ➢ Be sure you know which knob controls which surface unit. Make sure you turned on the correct surface unit.
- ➢ Begin cooking on a higher heat setting then reduce to a lower setting to complete the operation. Never use a high heat setting for extended cooking.
- ➢ **NEVER** allow a pan to boil dry. This could damage the pan and the appliance.
- ➢ **NEVER** touch cooktop until it has cooled. Expect some parts of the cooktop, especially around the surface units, to become warm or hot during cooking. Use potholders to protect hands.

### After Cooking

- ➢ Clean up messy spills as soon as possible.
- ➢ Make sure surface unit is turned off.

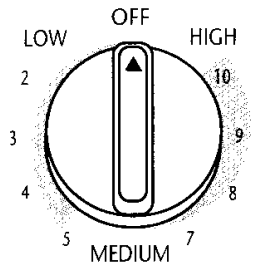
### Other Tips

- ➢ If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat.

  Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- ➢ **NEVER** leave any items, especially plastic items, on the cooktop. The hot air from the vent may ignite flammable items, melt or soften plastics, or increase pressure in closed containers causing them to burst.
- ➢ **NEVER** allow aluminum foil, meat probes or any other metal object, other than a pan on a surface element, to contact heating elements.

## SUGGESTED HEAT SETTINGS

The size, type of cookware and cooking operation will affect the heat setting. For information on cookware and other factors affecting heat settings, refer to **"Cooking Made Simple"** booklet.




**HIGH:** Use to bring liquid to a boil, blanch or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook.

**MED. HIGH (8):** Use to brown meat, heat oil for deep fat frying or sautéing. Maintain fast boil for large amounts of liquids.

**MEDIUM:** Use to maintain moderate to slow boil for large amounts of liquids and for most frying operations.

**MED. LOW (3):** Use to continue cooking covered foods and to maintain pressure in most pressure cookers and stew or steam operations.

**LOW:** Use to keep foods warm and melt chocolate and butter.

# GLASS-CERAMIC SURFACE (SELECT MODELS)

**CAUTION:**

Do not use the cooktop if the glass is broken or if metal melts on to it. Call an authorized servicer. Do not attempt to repair it yourself.

## COOKING AREAS

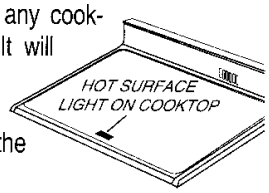
The cooking areas on your range are identified by permanent patterns on the glass-ceramic surface. For most efficient cooking, fit the pan size to the element size.

***Pans should not extend more than ½ to 1-inch beyond the cooking area.***

For more information on cookware, refer to **"Cooking Made Simple"** booklet.

## HOT SURFACE LIGHT

The Hot Surface Indicator Light is located at the front center of the cooktop. The light will be illuminated when any cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.




## DUAL ELEMENT (select models)

Select glass-ceramic surfaces are equipped with a dual element located in the right front position.

To operate, press the rocker switch on the control panel to the left to control the small element or to the right to control the large element.

## COOKWARE

To achieve optimum cooking performance, use heavy-gauge, flat, smooth bottom pans that conform to the diameter of the cooking area. (See **"Cooking Made Simple"** for cookware characteristics and recommendations.)

**NOTES:**

### GLASS-CERAMIC SURFACE

- Cooktop may emit light smoke and odor the first few times the cooktop is used. This is normal.
- When a control is turned on, a red glow can be seen through the glass-ceramic surface. The element will cycle on and off to maintain the preset heat setting.
- Glass-ceramic cooktops retain heat for a period of time after the unit is turned off. Turn the element off a few minutes before food is completely cooked and use the retained heat to complete the cooking. When the HOT SURFACE light turns off (see below), the cooking area will be cool enough to touch.

  Because of the heat retention characteristics, the elements will not respond to changes in settings as quickly as coil elements. ***In the event of a potential boilover, remove the pan from the cooking area.***
- ***NOTE:*** Do not attempt to lift the cooktop.

## TIPS TO PROTECT THE GLASS-CERAMIC SURFACE

- Before first use, clean the cooktop. (See Cleaning, page 13.)
- Do not use glass pans. They may scratch the surface.
- Do not allow plastic, sugar or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, page 13.)
- Never let a pan boil dry as this will damage the surface and pan.
- Never use cooktop as a work surface or cutting board. Never cook food directly on the surface.
- Never place a trivet or wok ring between the surface and pan. These items can mark or etch the top.
- Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly. (See Cleaning, page 13.)
- Make sure the surface and the pan bottom are clean before turning on to prevent scratches.
- To prevent scratching or damage to the glass-ceramic top, do not leave sugar, salt or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.
- Never use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.
- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning.
- Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles.
- Do not slide heavy metal pans across the surface since these may scratch.
- Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized servicer.
- If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe spill with a clean dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- Do not use abrasive cleansing powders or scouring pads which will scratch the cooktop.
- Do not use chlorine bleach, ammonia or other cleansers not specifically recommended for use on glass-ceramic.
- To retain the appearance of the glass-ceramic cooktop, clean after each use.

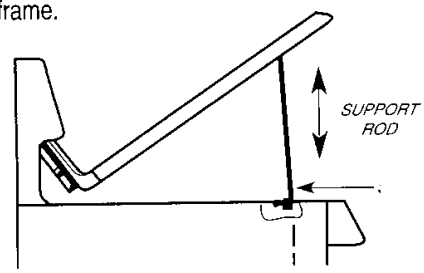
# SURFACE COOKING, CONT.

## COIL ELEMENT SURFACE (SELECT MODELS)

### LIFT-UP PORCELAIN COOKTOP

**TO LIFT:** When cool, grasp the cooktop front edge. Gently lift up until the two support rods at the front of the cooktop snap into place.

**TO LOWER:** Hold the cooktop front edge and carefully push back on each support rod to release. Then gently lower the top into place. The support rods will slide into the range frame.




### COIL ELEMENTS

- When an element is on, it will cycle on and off to maintain the heat setting.
- Coil elements are self-cleaning. Do not immerse in water.

**NOTES:**

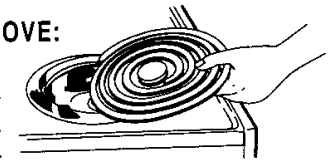
**COIL ELEMENT SURFACE**

- To prevent staining and discoloration, clean cooktop after each use.
- Wipe acidic or sugary spills as soon as the cooktop has cooled as these spills may discolor or etch the porcelain.

**To protect drip bowl finish:**

- To lessen discoloration and crazing, avoid using high heat for long periods.
- Do not use oversized cookware. Pans should not extend more than 1-2 inches beyond the element.
- When home canning or cooking with big pots, use the Canning Element (Model CE1). Contact your Maytag dealer for details or call 1-800-688-8408 to order.
- Clean frequently. (See page 12.)

**TO REMOVE:** When cool, raise element. Carefully pull out and away from receptacle.



**TO REPLACE:** Insert element terminals into receptacle. Guide the element into place. Press down on the outer edge of element until it sits level on drip bowl.

### DRIP BOWLS

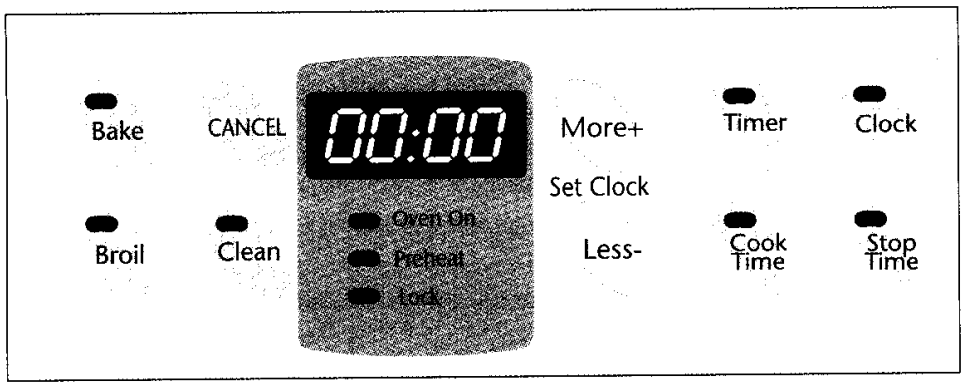
The drip bowls under each surface element catch boilovers and must always be used. Absence of drip bowls during cooking may damage wiring or other parts underneath the cooktop.

To prevent the risk of electric shock or fire, never line drip bowls with aluminum foil.

Drip bowls will discolor (blue/gold stains) or craze over time if overheated. This discoloration or crazing is permanent. This will not affect cooking performance.

# OVEN COOKING

The control panel is designed for ease in programming. The display window on the control shows time of day, timer and oven temperature. Styling and features may differ slightly depending on the model.




## FUNCTION PADS

➢ Press, or press and hold, these pads to enter time, oven temperature or to select HI or LO broil. No beep will sound when these pads are pressed.

More+ Set Clock Less-

➢ Press this pad to cancel all operations except the Timer and Clock.

CANCEL

➢ Function pads are the **Bake**, **Broil**, **Clean**, **Timer**, **Clock**, **Cook Time**, **Stop Time** and **CANCEL** pads. A beep will sound when these pads are pressed.

➢ All function pads except the **CANCEL** pad feature an indicator light.

➢ When **Bake** or **Broil** pad is pressed, the indicator light will turn on to let you know that the oven is set for this operation.

Bake

Bake

Indicator lights on **Clean**, **Timer**, **Clock**, **Cook Time** and **Stop Time** pads will flash when the pad is pressed. These indicator lights will stop flashing but will remain lit once the function starts.

➢ If an indicator light on a function pad is lit and you set a second operation:

- Either the control will not accept the operation or
- The indicator light on the first pad will "dim" slightly and the indicator light on the pad you just pressed will be "full on." This lets you know that you have set the control for two operations.

**For example:** If you set the oven to bake at 350° F and then set a timing operation, the indicator light on the **Bake** pad will "dim" and the indicator light on the **Timer** pad will be "full on."

Bake *"Dim"*

Timer *"Full On"*

The display will show the operation for the pad with the "full on" indicator light. Press the function pad with the "dim" indicator light to recall that operation.

***NOTE: If more than 30 seconds elapse between pressing a function pad and a More+ or Less- pad, the program will be canceled and the display will return to the previous display.***

## BAKE PAD

Use for baking or roasting.

1. Press **Bake** pad.
2. Press **More+** or **Less-** pad until the correct oven temperature appears in the display.

See page 8 for additional information.

## BROIL PAD

Use for top browning and broiling.

1. Press **Broil** pad.
2. Press **More+** or **Less-** pad for HI or LO broil.

See page 9 for additional information.

## CLEAN PAD

Use to set self-clean cycle.

**FOR MODELS WITH A MANUAL DOOR LOCK:**

1. Close and lock oven door.
2. Press **Clean** pad. "3:00" will appear in the display.
3. Oven will automatically clean for 3 hours or press **More+** or **Less-** pad to select 2 to 4 hours of cleaning.

See page 11 for additional information.

**FOR MODELS WITH AN AUTOMATIC DOOR LOCK:**

1. Press **Clean** pad. "– : – –" will appear in the display.
2. Press **More+** or **Less-** pad. "3:00" hours of cleaning time will automatically be entered.
3. If more or less cleaning time is desired, press **More+** or **Less-** pad to select times between 2 to 4 hours.

See page 11 for additional information.

# OVEN COOKING, CONT.

## COOK TIME/STOP TIME PADS

Use to program the oven to start and stop automatically.

1. Press **Cook Time** pad and enter the desired cooking time.
2. Press the **Bake** pad and enter oven temperature.
3. To delay the start of cooking, press the **Stop Time** pad and enter the time you wish the oven to turn off.

See page 10 for additional information.

## SETTING THE CLOCK

1. Press **Clock** pad.
2. Press or press and hold **More+** or **Less-** pad until the correct time of day appears in the display.

The display will flash when electrical power is first supplied to the range or if there has been a power failure.

To recall the time of day when another function is displayed, press the **Clock** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

## SETTING THE TIMER

The timer can be set from one minute (0:01) up to 9 hours and 50 minutes (9:50).

The timer can be used independently of any other oven activity and it can be set while another oven function is operating. ***THE TIMER DOES NOT CONTROL THE OVEN.***

1. Press the **Timer** pad.
2. Press or press and hold the **More+** or **Less-** pad until the correct time appears in the display.
   - ➢ The timer will start automatically. The TIMER indicator on the **Timer** pad will light whenever the timer is in use.
   - ➢ One long beep and "End" will be briefly displayed to signal the end of the timer operation.

**TO CANCEL TIMER:** Press and hold **Timer** pad for three seconds. Time of day will reappear in the display.

# CONTROL OPTIONS

## CLOCK CONTROLLED OVEN COOKING BEEPS

**Option 1. (default option)** Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **Cancel** pad is pressed.

**Option 2.** Four beeps at the end of cooking, then, no other beeps.

**Option 3.** Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

### SETTING CLOCK CONTROLLED OVEN COOKING BEEPS:

1. Press **Cook Time** and **Clock** pads at the same time and hold for three seconds.
   - ➢ A single beep will sound.
   - ➢ Display will show current option.
2. Press the **More+** or **Less-** pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

## CANCEL CLOCK DISPLAY

If you prefer that the time of day not be displayed:

**TO SET:** Press **Clock** and **CANCEL** pads at the same time and hold for three seconds.

When clock display is not shown, press **Clock** pad to briefly recall the time of day, if desired.

**TO RESTORE:** Press the **Clock** and **CANCEL** pads at the same time and hold for three seconds. The time of day will reappear in the display.

## AUTOMATIC OVEN TURN OFF/ SABBATH MODE

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You can deactivate this feature, if desired.

### TO ELIMINATE 12 HOUR TURN OFF:

1. Press the **Clock** pad and hold for three seconds.
2. Press and hold the **More+** or **Less-** pad until 8:88 appears in the display. Time of day will reappear in the display after four seconds.

**TO RESTORE:** Repeat steps 1 and 2. 12:00 will appear briefly in the display followed by the current time of day.

## CONTROL LOCK-OUT

The Control Lock-Out feature prevents the oven from being turned on.

### TO SET CONTROL LOCK-OUT:

1. Press and hold both **Stop Time** and **CANCEL** pads for three seconds.
2. "OFF" will appear in the display when this feature is activated. Only the clock and timer functions will operate when Control Lock-Out feature is activated.

Repeat step 1 to deactivate.

## OVEN TEMPERATURE ADJUSTMENT

You may adjust the oven temperature if you think the oven is not baking correctly. To decide how much to change the temperature, set the temperature 25 degrees higher or lower than your recipe recommends, then bake. The results of the "test" should give you an idea of how much to adjust the temperature.

### TO ADJUST THE OVEN TEMPERATURE:

1. Press the **Bake** pad.
2. Enter 550° by pressing **More+** pad.
3. Press and hold the **Bake** pad for three seconds until 00° appears in the display.
   - ➢ If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press and hold the **More+** or **Less-** pad to change the temperature. Each time a pad is pressed, the temperature changes by 5°.
   - ➢ The oven temperature can be **increased or decreased** by 5 ° to 35 °.
5. The time of day will automatically reappear in the display.

It is not necessary to readjust the oven temperature if there is a power failure or interruption. Broiling and cleaning temperatures cannot be adjusted.

# BAKING AND ROASTING

**CAUTION:**

- Be sure all packing material is removed from oven before turning on.
- Do not use oven for storing food or cookware.
- **Prepared Food Warning:** Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.
- Follow the manufacturer's directions when using oven cooking bags.
- Allow steam and hot air to escape before reaching into the oven to check, add or remove food.

For additional baking and roasting tips, see **"Cooking Made Simple"** booklet.

## SETTING THE CONTROLS FOR BAKING AND ROASTING

1. Press **Bake** pad. The BAKE indicator on the **Bake** pad will light, and 000 will light in display.
2. Press or press and hold the **More+** or **Less-** pad to select oven temperature.

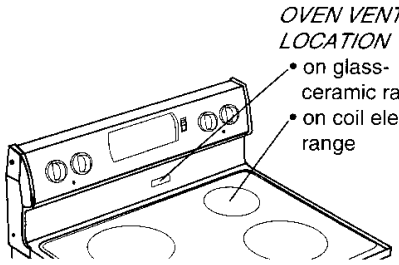
   350° will light when either pad is pressed and oven temperature can be set from 170° to 550°.
3. There will be a four second delay before oven turns on. When the oven turns on the OVEN ON indicator will light, and then the PREHEAT indicator will light. The preselected temperature will remain in the display.
4. Allow 8-15 minutes for the oven to preheat. A single beep will indicate that the oven has preheated and the OVEN ON indicator will remain lit while the PREHEAT indicator will turn off.
5. Place food in the oven.

   ➢ The oven temperature can be changed at any time by pressing the **More+** or **Less-** pad for the desired temperature. If another function is displayed, press the **Bake** pad, then press the **More+** or **Less-** pad to select new temperature.
6. Check cooking progress at the minimum cooking time and cook longer if needed.
7. Press **CANCEL** pad and remove food from the oven. The BAKE indicator on the **Bake** pad will turn off. The OVEN ON indicator will turn off and the time of day will reappear in the display.

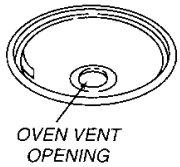
   ➢ If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 7.

# OVEN VENT

**When the oven is in use, the vent and surrounding area may become hot enough to cause burns. Never block the vent opening.**




➢ On a coil element surface, be sure the drip bowl in the vent location has a hole in the center. Do not cover the drip bowl with aluminum foil.




# OVEN LIGHT

Push the switch on the control panel to turn the oven light on and off. On select models the oven light automatically comes on whenever the oven door is opened.

OVEN LIGHT

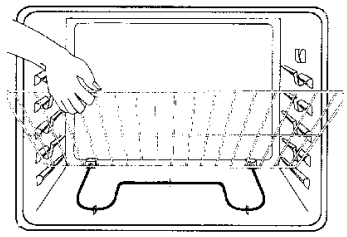
# OVEN RACKS

**CAUTION:**

Do not attempt to change the rack position when the oven is hot.

Your oven has two racks. They are designed with a lock-stop edge

**TO REMOVE RACK:** Pull rack straight out until it stops at the lock-stop position; lift up on the front of the rack and pull out.

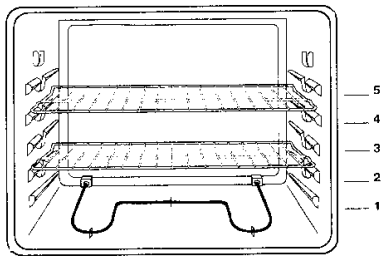


**TO REPLACE:** Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock-stop position; lower front and slide back into the oven.

**NOTE:** Do not cover an entire rack with aluminum foil or place foil on the oven bottom. Baking results will be affected and damage may occur to the oven bottom.

# OVEN COOKING, CONT.

## RACK POSITIONS




**RACK 5 (highest position):**

Used for toasting bread or broiling thin non-fatty foods.

**RACK 4:**

Used for most broiling.

**RACK 3:**

Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

**RACK 2:**

Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

**RACK 1:**

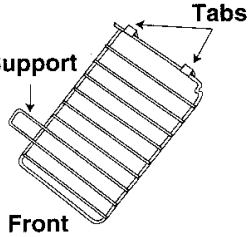
Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

**MULTIPLE RACK COOKING:**

**Two rack:** Use rack positions 2 and 4, or 1 and 4.

## HALF RACK (select models)

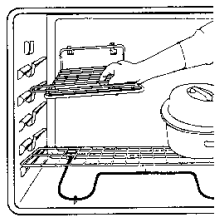
**TO INSTALL IN OVEN:**




1. Always install half rack when oven is cool.
2. To install, grasp top center of the half rack. Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.
3. Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.
4. Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.

**TO REMOVE FROM THE OVEN:**

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.



**NOTES:**

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.
- "HALFRACK" Accessory Kit is available from your dealer when not included with range or call 1-800-688-8408 to order direct.

## BROILING

1. Press the **Broil** pad. The BROIL indicator on the **Broil** pad will light and 000 will light in the display. The OVEN ON indicator will light and there will be an eight second delay before the oven turns on.
2. Press the **More+** pad to select **HI** (high) broil or the **Less-** pad to set **LO** (low) broil. Select HI broil for normal broiling or select LO broil for low temperature broiling of longer cooking foods such as poultry.
3. For optimum browning, preheat broil element for three to four minutes before adding food.
4. Place food in the oven. Leave oven door open to the first stop position (approx. 4 inches).
5. Turn meat once about half way through cooking.
6. Press **CANCEL** pad. Remove food and broiler pan from the oven. The OVEN ON indicator and the BROIL indicator on the **Broil** pad will turn off and the time of day will reappear in display.

**NOTES:**

- For best results, use a pan designed for broiling.
- For additional broiling tips, refer to the **"Cooking Made Simple"** booklet.
- Expect broil times to increase and browning to be slightly lighter if appliance is installed on a 208 volt circuit.

**BROILING CHART**

| Type of Meat | Rack Position* | Doneness | Total Cook Time (Minutes)** |
|---|---|---|---|
| **Bacon** | 4 | Well Done | 6-10 min. |
| **Beef Steaks** -- 1" thick | 4 | Medium | 15-18 min. |
| | 4 | Well | 19-23 min. |
| **Chicken** -- Pieces | 3 or 4 | Well Done | (LO Broil) 30-45 min. |
| **Fish** -- Fillets | 4 | Flaky | 8-12 min. |
| Steaks, 1" thick | 4 | Flaky | 10-15 min. |
| **Ground Beef** -- Patties, 3/4" thick | 4 | Well Done | 15-18 min. |
| **Ham** -- Precooked Slice, 1/2" thick | 4 | Warm | 8-12 min. |
| **Pork Chops** -- 1" thick | 4 | Well Done | 22-26 min. |

* The top rack position is #5.
** Broiling times are approximate and may vary depending on the meat.

# CLOCK CONTROLLED OVEN COOKING

**CAUTION:**

- Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cooking.
- Clock controlled baking is not recommended for baked items that require a preheated oven, such as cakes, cookies and breads.

The clock must be functioning and set at the correct time of day for this feature to operate correctly.

**Clock Controlled Oven Cooking** is used to turn the oven on and off at a preset time of day. This feature can be used with either oven cooking or self-cleaning.

- **Immediate Start:** Oven turns on immediately and automatically turns off at a preset time.
- **Delayed Start:** Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can be set for up to 11 hours and 59 minutes (11:59).

## SETTING THE CONTROLS FOR CLOCK CONTROLLED OVEN COOKING

1. Press the **Cook Time** pad. The COOK TIME indicator on the **Cook Time** pad will flash and 0:00 will light in display.
2. Press or press and hold **More+** or **Less-** pad to enter cooking time.
3. Press the **Bake** pad. The BAKE indicator on the **Bake** pad will light and 000 will light in display.

   **NOTE: Beeps will sound and 000 will flash in display if the Bake pad is not pressed within four seconds.**
4. Press or press and hold **More+** or **Less-** pad to enter oven temperature.
5. **If You Wish to Delay the Start of Cooking:** (if not, skip to #6)
   - Press the **Stop Time** pad. The STOP TIME indicator on the **Stop Time** pad will flash.

     Press or press and hold **More+** or **Less-** pad to enter the time of day you wish the oven to turn off.
   - Press the **Clock** pad. The time of day will then reappear in the display.
6. When the oven turns on, the OVEN ON indicator will light and the oven temperature will appear in the display. Press the **Cook Time** pad to recall the remaining cook time.
7. Oven will automatically turn off. Four beeps will sound and "END" will light in the display. A beep will sound every 30 seconds for the next 5 minutes.
8. Press **CANCEL** pad and beeps will stop. Remove food from oven.

**NOTES:**

- It is not necessary to set a start time. Control will determine when to turn the oven on based on the cook time you set.
- See page 7 if you wish to change the end of cooking reminder beeps.

# CARE & CLEANING

## SELF-CLEAN OVEN

**CAUTION:**

- ➢ It is normal for parts of the range to become hot during a clean cycle
- ➢ Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- ➢ To prevent damage to oven door, do not attempt to open the door when the LOCK indicator is displayed.
- ➢ ***Do not use commercial oven cleaners*** on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self-clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

It is normal for excessive flare-ups, smoking and flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

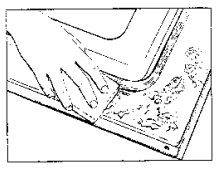
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

### BEFORE SELF-CLEANING

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. ***The oven racks will discolor and may not slide easily after a self-clean cycle.***

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a nonabrasive cleaning agent such as Bon Ami* or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.



***To prevent damage, do not clean or rub the gasket around the oven door.*** The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups or flaming during the clean cycle. For ease of cleaning, the heating element can be lifted slightly (1 inch).

Wipe up sugary and acid spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. ***The porcelain finish may discolor if acidic spills are not wiped up prior to a self-clean cycle.***

### DURING CLEAN CYCLE

When the LOCK indicator lights in the display, the door cannot be opened. To prevent damage to door, do not force door open when the LOCK light is illuminated.

Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if oven is heavily soiled or if broiler pan was left in oven.

As oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage oven.

### AFTER SELF-CLEANING

***About one hour after the end of the clean cycle, the LOCK indicator light will turn off. At this point, the door can be opened.***

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

A white discoloration may appear after cleaning if acidic or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

### SETTING THE CONTROLS FOR SELF-CLEAN

***NOTE: These instructions cover automatic lock and manual lock models.***

1. Close the oven door.
2. Move the door lock lever right to the locked position (select models).

3. Press the **Clean** pad.
   - ➢ The CLEAN indicator on the **Clean** pad will flash.
   - ➢ The LOCK indicator will light on models with automatic lock feature and "– : – –" or 3:00 will light in display depending on your model.

   If the door is not closed or locked, "dr" will appear in the display.
4. Press **More+** or **Less-** pad to select clean time or change clean time. The oven will automatically clean for 3 hours or, select 2 hours for light soil up to 4 hours for heavy soil.
5. **IF YOU WISH TO DELAY THE START OF CLEANING** (if not, skip to #6):
   - ➢ Press the **Stop Time** pad.
   - ➢ Press **More+** pad to select the time of day you wish the oven to turn off.
   - ➢ Press **Clock** pad and time of day will reappear in the display. Press the **Stop Time** pad to recall the time you set.
6. When the oven turns on:
   - ➢ The OVEN ON indicator will light.
   - ➢ The LOCK indicator will light when oven heats to 400° F on models with a manual door lock. The door cannot be opened when LOCK indicator is lit.
7. About one hour after the clean cycle ends, the LOCK indicator will turn off and the oven door can be opened (select models - move door lock lever to the left to unlock).

**TO CANCEL CLEAN CYCLE:**

Press the **CANCEL** pad. If the LOCK indicator is NOT lit, unlock (select models) and open the oven door. If the LOCK indicator is lit, allow oven to cool about one hour then unlock (select models) and open oven door.

# CLEANING PROCEDURES

**CAUTION:**

- **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

## BACKGUARD AND COOKTOP – PORCELAIN ENAMEL (COOKTOP ON COIL ELEMENT SURFACE, TRIM ON GLASS-CERAMIC SURFACE)

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acidic or sugary spillovers, should be wiped up immediately with a dry cloth.

- When cool, wash with soapy water, rinse and dry.
- Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping.
- Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

## BROILER PAN AND INSERT

***Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.***

- Place soapy cloth over insert and pan; let soak to loosen soil.
- Wash in warm soapy water. Use scouring pad to remove stubborn soil.
- Broiler pan and insert can be cleaned in dishwasher.

## CLOCK AND CONTROL PAD AREA

- To activate "Control Lock" for cleaning, see page 7.
- Wipe with a damp cloth and dry.
- Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pad and display area.***

## CONTROL KNOBS

- Remove knobs in the OFF position by pulling forward.
- Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish.
- Turn on each element to be sure the knobs have been correctly replaced.

## DRIP BOWLS – PORCELAIN (SELECT MODELS)

Porcelain may discolor or craze if overheated. This is normal and will not affect cooking performance.

- When cool, wash after each use, rinse and dry to prevent staining or discoloration. May be washed in the dishwasher.
- To clean heavy soil, soak in hot sudsy water, then use a mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad.
- For burned on soil, remove from range, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bag and allow to soak several hours. Wearing rubber gloves, remove from bag, wash, rinse and dry.

## DRIP BOWLS – CHROME (SELECT MODELS)

- When cool, wash after each use, rinse and dry to prevent staining or discoloration.
- To clean heavy soil, soak in hot sudsy water, then use mild abrasive cleaner such as Soft Scrub* and a plastic scouring pad. Do not use abrasive cleaning agents.

## ENAMEL (PAINTED) – SIDE PANELS, STORAGE DRAWER, DOOR HANDLES & OVEN DOOR (SELECT MODELS)

- When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface with a damp cloth as this may damage the surface and may cause a steam burn.
- For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami*. Do not use abrasive cleaners such as steel wool pads or oven cleaners. These products will scratch or permanently damage the surface.

  ***NOTE:*** *Use a dry towel or cloth to wipe up spills, especially acidic or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.*

## GLASS – OVEN WINDOW & DOOR (SELECT MODELS)

- Avoid using excessive amounts of water which may seep under or behind glass causing staining.
- Wash with soap and water. Rinse with clear water and dry. Glass cleaner can be used if sprayed on a cloth first.
- Do not use abrasive materials such as scouring pads, steel wool or powdered cleaners as they will scratch glass.



* Brand names for cleaning products are registered trademarks of the respective manufacturers.

# CARE & CLEANING, CONT.

## GLASS-CERAMIC COOKTOP – (SELECT MODELS)

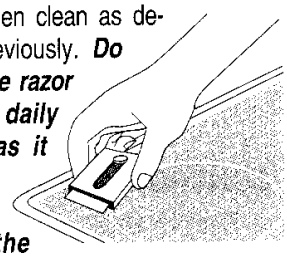
***Never use oven cleaners, chlorine bleach, ammonia or glass cleaners with ammonia. NOTE: Call an authorized servicer if the glass-ceramic top should crack, break or if metal or aluminum foil should melt on the cooktop.***

- **Allow cooktop to cool before cleaning.**
- **General** – Always clean cooktop after each use with a damp paper towel and Cooktop Cleaning Creme* (Part No. 20000001)**. Then buff with a clean, dry cloth.

  *NOTE: Permanent stains will develop if soil is allowed to cook on by repeatedly using the cooktop when soiled.*
- **Heavy Soils or Metal Marks** – Dampen a "scratchless" or "never scratch" scrubber sponge. Apply Cooktop Cleaning Creme* and scrub to remove as much soil as possible. Apply a thin layer of the creme over the soil, cover with a damp paper towel and let stand 30 to 45 minutes (2 to 3 hours for very heavy soil). Keep moist by covering the paper towel with plastic wrap. Scrub again, then buff with a clean dry cloth.

  ***NOTE: Only use a CLEAN, DAMP "scratchless" pad that is safe for nonstick cookware. The pattern and glass will be damaged if the pad is not damp, if the pad is soiled, or if another type of pad is used.***
- **Burned-on or Crusty Soils** – Scrub with a "scratchless" or "never scratch" scrubber sponge and Cooktop Cleaning Creme*.

  **NOTE:** Hold a razor blade scraper at a 30° angle and carefully scrape off any remaining soil. Then clean as described previously. ***Do not use the razor blade for daily cleaning as it may wear the pattern on the glass.***



- **Melted Sugar or Plastic** – Immediately turn element to LOW and scrape from hot surface to a cool area. Then turn element OFF and allow to cool. Clean residue with razor blade scraper and Cooktop Cleaning Creme*.

## METAL FINISHES – TRIM

- Wash with soap and water, a glass cleaner, or mild liquid sprays.
- To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.

## OVEN INTERIOR

- Follow instructions on page 11 for self-cleaning oven.

## OVEN RACKS

- Clean with soapy water.
- Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry.
- Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.

## PLASTIC FINISHES – BACKGUARD TRIM & END CAPS

- When cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and a soft cloth.

***NOTE:*** *Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.*

***NOTE:*** *To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.*

* Brand names are registered trademarks of the respective manufacturers.

** To order call 1-800-688-8408.

# MAINTENANCE

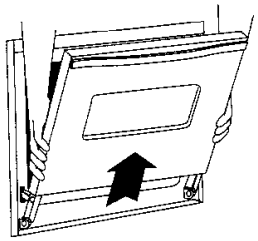
## OVEN DOOR

**CAUTION:**

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

**TO REMOVE:**

1. When cool, open the oven door to the broil stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



**TO REPLACE:**

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

***NOTE:*** The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

## OVEN WINDOW
(SELECT MODELS)

**To protect the oven door window:**

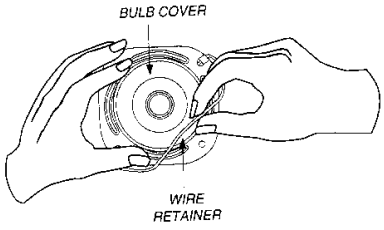
1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

## OVEN LIGHT

**CAUTION:**

- Disconnect power to range before replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Make sure bulb is cool before touching bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.




**TO REPLACE OVEN LIGHT BULB:**

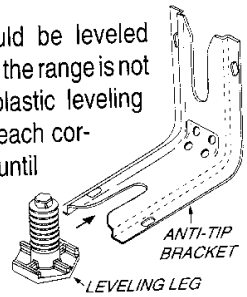
1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. **NOTE:** Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to the range. Reset clock.

## LEVELING LEGS

**CAUTION:**

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor. This bracket prevents the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.




## STORAGE DRAWER

**CAUTION:**

- Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

**TO REMOVE:**

1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.
3. Pull out to the second stop position.
4. Grasp sides and lift drawer up and out.

**TO REPLACE:**

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up the front of the drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

# BEFORE YOU CALL FOR SERVICE

### FOR MOST CONCERNS, TRY THESE FIRST:

- Check if oven controls have been properly set.
- Check to be sure plug is securely inserted into receptacle.
- Check or re-set circuit breaker. Check or replace fuse.
- Check power supply.

### PART OR ALL OF APPLIANCE DOES NOT WORK.

- Check if surface and/or oven controls have been properly set. See pgs. 3 & 6.
- Check if oven door is unlocked after self-clean cycle. See pg. 11.
- Check if oven is set for a delayed cook or clean program. See pgs. 10 & 11.

### SURFACE OR OVEN ELEMENTS FAIL TO OPERATE OR HEAT FOOD.

- Check if surface and/or oven controls have been properly set. See pgs. 3 & 6.
- Check if oven door is unlocked after self-clean cycle. See pg. 11.
- Check if oven is set for a delayed cook or clean program. See pgs. 10 & 11.
- Check if coil element is properly installed or needs to be replaced. See pg. 5.

### GLASS-CERAMIC SURFACE SHOWS WEAR.

1. Tiny scratches or abrasions.
   - Cooktop and pan bottom are clean. Do not slide glass or metal pans *across top. Make sure pan bottom is* not rough. Use the recommended cleaning agents. See pg. 13.
2. Metal marks.
   - Do not slide metal pans across top. When cool, clean with Cooktop Cleaning Creme. See pg. 13.
3. Brown streaks and specks.
   - Spills not removed promptly. Wiping with soiled cloth or sponge. Pan bottom not clean.
4. Areas with a metallic sheen.
   - Mineral deposits from water and food.
5. Pitting or flaking.
   - Sugary boilovers that were not removed promptly. See pg. 13.

### BAKING RESULTS ARE NOT AS EXPECTED OR DIFFER FROM PREVIOUS OVEN.

- Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat.
- Make sure the oven vent has not been blocked. See pg. 8 for location.
- Check to make sure range is level.
- Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See pg. 7 for instructions on adjusting the oven temperature. *NOTE:* It is not recommended to adjust the temperature if only one or two recipes are in question.
- Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See **"Cooking Made Simple"** booklet for more information on bakeware.
- Check rack positions and pan placement. Stagger pans when using two racks. Allow 1-2 inches between pans and oven wall.
- Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers.

### FOOD IS NOT BROILING PROPERLY OR SMOKES EXCESSIVELY.

- Check oven rack positions. Food may be too close to element.
- Broil element was not preheated.
- Aluminum foil was incorrectly used. Never line the broiler insert with foil.
- Oven door was closed during broiling. Leave the door open to the first stop position (about 4 inches).
- Trim excess fat from meat before broiling.
- A soiled broiler pan was used.

### OVEN WILL NOT SELF-CLEAN.

- Check to make sure the cycle is not set for a delayed start. See pg. 11.
- Check if door is closed.

### OVEN DID NOT CLEAN PROPERLY.

- Longer cleaning time may be needed.
- Excessive spillovers, especially sugary and/or acidic foods, were not removed prior to the self-clean cycle.

### OVEN DOOR WILL NOT UNLOCK AFTER SELF-CLEAN CYCLE.

- Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.

### MOISTURE COLLECTS ON OVEN WINDOW.

- This is normal when cooking foods high in moisture.
- Excessive moisture was used when cleaning the window.

### THERE IS A STRONG ODOR OR LIGHT SMOKE WHEN OVEN IS TURNED ON.

- This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the odors more quickly.
- Turning on a ventilation fan will help remove the smoke and/or odor.
- Excessive food soils on the oven bottom. Use a self-clean cycle.

### "F" PLUS A NUMBER APPEARS IN THE DISPLAY.

- This is called a fault code. If a fault code appears in the display and beeps sound, press the **CANCEL** pad. If the fault code and beeps continue, disconnect power to the appliance. Wait a few minutes, then reconnect power. If fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.
- If the oven is heavily soiled, excessive flare-ups may result in a fault code during a clean cycle. Press **CANCEL** pad and allow the oven to cool completely. Wipe out excess soil, then reset the clean cycle. If the fault code and beeps still continue, disconnect power to the appliance and call an authorized servicer.

# NOTES

# MAYTAG RANGE WARRANTY

**Full One Year Warranty - Parts and Labor**

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

**Limited Warranties - Parts Only**

**Second Year** - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

**Third Through Fifth Year** - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Glass-ceramic Cooktop:** due to thermal breakage.
- **Electric Heating Elements:** surface, broil and bake elements on electric cooking appliances.

**Canadian Residents**

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

**Limited Warranty Outside the United States and Canada - Parts Only**

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

# WHAT IS NOT COVERED BY THESE WARRANTIES:

1. Conditions and damages resulting from any of the following:
   a. Improper installation, delivery, or maintenance.
   b. Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
   c. Misuse, abuse, accidents, or unreasonable use.
   d. Incorrect electric current, voltage, or supply.
   e. Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   a. Correct installation errors.
   b. Instruct the user on the proper use of the product.
   c. Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties. Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

# IF YOU NEED SERVICE

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900 USA or 1-800-688-2002 CANADA, to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information on owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR® Center, P.O. Box 2370, Cleveland, TN 37320-2370 or call 1-800-688-9900 USA or 1-800-688-2002 Canada.

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  ***NOTE:*** When writing or calling about a service problem, please include the following information:

  a. Your name, address and telephone number;
  b. Model number and serial number;
  c. Name and address of your dealer or servicer;
  d. A clear description of the problem you are having;
  e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts information are available from Maytag Appliances Sales Company, Maytag Customer Assistance.